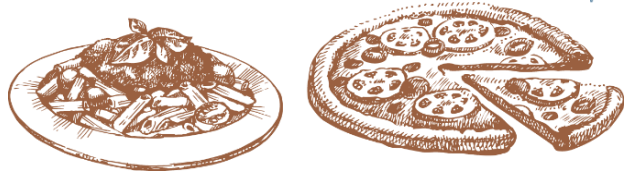


Italian



APPETISERS & SALADS

- Beef Carpaccio ^{GF} \$85
Parmesan Mousse, Caviar
- Asparagus and Parma Ham ^{GF} \$80
Soft Boiled Egg, Hollandaise Sauce, Balsamic Gel
- Caprese Salad ^V \$65
Plum Tomatoes, Buffalo Mozzarella, Balsamic

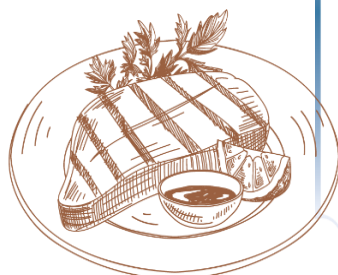
STONE BAKED FLATBREAD PIZZAS

Gluten free pizza is available upon request

- Activated Charcoal \$80
Grilled Chicken, Red Pepper Pesto, Buffalo Mozzarella, Basil Pesto, Feta, Rocket
- Margherita ^V \$65
Tomato, Basil, Buffalo Mozzarella
- Parma \$75
Prosciutto di Parma, Tomato, Arugula, Parmigiano Reggiano, Mozzarella
- Pepperoni \$70
Tomato Sauce, Mozzarella, Pepperoni

PASTAS

- Spaghetti with Black Angus Bolognese \$95
Vine Ripe Tomatoes, Flat Parsley, Parmigiano Reggiano
- Lobster Arrabiata \$120
Fettuccine, Fresh Tomato, Chili, Basil, Parsley
- Gnocchi ^V \$80
Fresh Tomato, Broccoli, Chili, Basil, Parmesan
- Green Pea Risotto ^V \$80
Pea Purée, Crispy Shallots, Mascarpone, Parmesan, Caramelized Balsamic



Classics

APPETISERS

- Poached Lobster & Avocado \$100
Marie Rose Sauce, Wonton Chips, Tobiko
- Sandy Lane Prawn Cocktail ^{GF} \$95
Caviar, Marie Rose Sauce, Citrus Gel

RAW SEAFOOD

- Alaskan King Crab Legs \$180
Joe Mustard Sauce

SOUPS

- Soup of the Day ^V \$40
- Bajan Chicken Soup \$45
Dumplings, Fresh Herbs

SALADS

- Quinoa & Avocado Salad ^{GF} \$55
Cucumber, Tomato, Coriander With Thai Grilled Prawns
- Caesar ^V \$60
Romaine Hearts, Italian White Anchovies, Boiled Egg, Parmesan Vinaigrette With Prawns \$90 With Chicken \$80

MAINS

- Fish & Chips \$105
Banks Beer Battered Cod, French Fries, Tartar Sauce, Malt Vinegar, Crushed Green Peas
- Wagyu Beef Burger \$125
Charcoal Brioche Bun, Truffle Mayonnaise, Bacon, Aged Cheddar, Parmesan Fries
- Chicken Milanese \$125
Peppercorn Sauce, Rocket Parmesan Salad, Lemon and a choice of two sides
- Butter Chicken Masala ^{GF} \$130
Basmati Rice, Poppadums, Raita, Mango Chutney

Asian



SUSHI

Served with Pickled Ginger, Wakame, Soy Sauce & Wasabi

- Norimaki
- Vegetable ^V ^{GF} \$55
- Spicy Tuna ^{GF} | California Roll \$55
- Serpent | Kuranchi Salmon \$90
- Atlantis \$105
- Nigiri ^{GF}
- Ebi | Tuna | Salmon \$60
- Hamachi | Unagi \$70
- Sashimi ^{GF}
- Yellow Fin Tuna, Scottish Salmon \$60
- Hamachi \$70

APPETISERS

- Spicy Tuna Tartar, Crispy Rice ^V \$75
Guacamole and Chipotle Mayonnaise Kabayaki Sauce
- Assorted Dim Sum \$70
Spicy Soy & Sweet Chilli

- Crispy Duck Salad \$85
Compressed Watermelon, Edamame, Cashews, Sesame Seeds, Shaved Vegetables, Tamarind Dressing

- Prawn Tempura \$100
Seaweed Salad, Sweet Chilli Dip

MAINS

- Thai Green Vegetable Curry ^{GF} ^V \$85
Aromatic Thai Green Sauce, Seasonal Vegetables, Jasmine Rice
- Sweet 'n' Sour Chicken \$120
Steamed Rice, Prawn Crackers
- Nasi Goreng \$75
Fried Rice, Egg, Prawn Cracker, Stir-Fry Sauce With Chicken \$100 With Prawns \$110

SIDES

\$27 each

- Organic Salad | Steamed Garden Vegetables
- Minted Green Peas | Sautéed Spinach
- Sautéed Garlic Mushrooms
- Bajan Macaroni & Cheese | French Fries
- Mashed Potatoes | Crispy Parmesan Potatoes



SCAN ME

Flamed Char-Grill

All dishes are served with a choice of two sides

MEATS ^{GF}

Served with Roasted Red Onion, Sweet Potato, Red Wine Jus & Béarnaise Sauce

- 14oz T-Bone Steak \$190
- 8oz Choice Cert Black Angus Tenderloin \$195
- Free Range Breast of Chicken \$110
- Veal Chops \$195
- 10oz New York Striploin \$195

FISH ^{GF}

Served with Tomato Caper Relish

- Local Spiny Lobster Tail \$185
- Local Catch \$115
- Giant Tiger Prawns \$200

^{GF} Gluten Free ^V Vegetarian Selection or can be prepared as vegetarian

* Supplemental charges apply for MAP plan

All prices are listed in Barbados Dollars, inclusive of 10% Value Added Tax & 2.5% Product Development Levy Tax and are subject to 10% Service Charge